



The Pipeline

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Arrest Made in CHR Parking Lot on May 10

Todd Dempsey (left), and Al Speler.



By Mike Jennings

Some alert work by a member of a Cabinet for Families and Children advisory group and a CHR Building security officer led to the May 10 arrest of a man who was allegedly peering into cars in a parking lot outside the building.

Frankfort Police arrested Charles Michael Smith Jr., 27, of 2504 Larkin Road, apt. 120, Lexington, on outstanding warrants after they were summoned to the parking lot by the security officer, Todd Dempsey.

Dempsey had in turn been summoned by Al Speler, a member of the cabinet's Citizen Review Panel for Child Protective Services. Speler, children's clinical coordinator for the Bluegrass Regional Mental Health Board, said that after he arrived for a meeting of the review panel, he saw a man looking through the windows of several cars parked near Cold Harbor Road.

When the man opened a door on the passenger side of one of the cars, "I knew he was up to no good," Speler said.

Speler reported what he had seen to Dempsey, who said he ran into the parking lot, confronted the man, searched him and found a tire iron in his pants.

Police said Smith was wanted in Fayette County on two misdemeanor charges of receiving stolen property..

Donations Being Accepted in Memory of Kentucky's Independent Living Program Coordinator, Mike Yocum

By Mike Jennings

Gifts in memory of our CFC colleague Mike Yocum, who died May 17, may be sent to:

**The Mike Yocum Foundation
C/O The Cave Research Foundation
Jim Borden
4253 Senour Road
Indianapolis, IN 46239-9437**

Mike, a Cabinet employee since September 1987, was the first and only coordinator of Kentucky's Independent Living program, which helps youths in out-of-home care master the skills they will need in adult life. He was one of the founders of the National Independent Living Association.

Mike was also deeply involved in efforts to map and preserve Kentucky's caves. He was project director for several of the Cave Research Foundation's projects, including a newly established program aimed at making information about cave and karst resources more widely available through the development of audiovisual and multimedia materials.



More information about the Cave Research Foundation may be obtained on the web at <http://www.cave-research.org>.

Kentucky Housing Corporation Increases Homeownership Opportunities

There's very good news for potential home buyers in the Bluegrass State.

With the recent approval of increased purchase price and income guidelines, Kentucky Housing Corporation (KHC) will be able to serve many more Kentuckians who would like to purchase a home.



"KHC is grateful to our state legislators for their unanimous support of the income increase, as well as our Board of Directors for their endorsement of the increased purchase price," said F. Lynn Luallen, KHC chief executive officer.

The increased income guidelines differ from county to county (see samples below), while the purchase price has been increased to \$144,000 for existing or new construction throughout the state.

Here are some examples of Kentucky counties' maximum income guidelines.

Franklin County - 1 or 2 persons in the household: \$58,600; 3 or more persons in the household: \$67,390

Floyd County - 1 or 2 persons in the household: \$54,240; 3 or more persons in the household: \$63,280

Warren County - 1 or 2 persons in the household: \$51,400; 3 or more persons in the household: \$59,110

"KHC has long been a supporter of these increases, not only because more people will become homeowners, but also because they will have a much wider array of housing to consider," said Luallen.

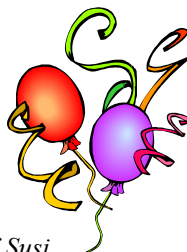
KHC, the state housing finance agency for 30 years, has helped over 54,000 Kentucky families enter homeownership. With the new income increases, approximately 29,000 more

Kentucky households are able to afford homeownership with KHC's below-market interest rate financing.

For more information on KHC's homeownership opportunities, visit www.kyhousing.org, call toll-free (800) 633-8896, extension 291, or e-mail amccarthy@kyhousing.org.

Retirement Reception

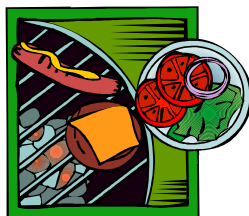
The Division of Family Support is holding a retirement reception in honor of *Susi Goddard* on May 29 from 1:30 p.m. until 3:30 p.m. in the DFS Conference Room. To donate towards a gift, please contact Lynn Skelton (lynn.skelton@mail.state.ky.us) of Operation Support Branch, before close of business on May 24th.



Health Services Food Safety Tips For A Safe Memorial Day

The Kentucky Cabinet for Health Services wants this Memorial

Day weekend and the rest of the cookout season to be safe and healthy for Kentucky families.



Kentuckians can make it safe by taking the appropriate precautions with the food they prepare.

"During the summer months and especially during the Memorial Day weekend, a great number of families and gatherings will be cooking out and preparing foods for meals," said Guy F. Delius, manager of the Cabinet's Food Safety Branch. "Our food processors do a wonderful job packaging and protecting the foods we buy, and we don't want a little mistake during the preparation or cooking process in our homes to cause any illness or something worse."

The Food Safety Branch wants to remind Kentucky cooks of some general food safety tips in hopes of ensuring safe, healthy meals. Make sure all ground beef or hamburgers are thoroughly cooked with no pink inside, and heated to an internal temperature of the meat to at least 155-160 degrees F.

DO NOT SERVE OR EAT UNDERCOOKED HAMBURGERS.

Remember not to put the cooked burgers back on the same plate the raw burgers were on, without washing the plate properly. Be sure to keep your hands clean, don't cross contaminate hands or surfaces, COOK foods thoroughly, keep food contact surfaces clean, wash raw fruits and vegetables, don't let foods stay at room temperature and refrigerate foods promptly after the meal.

Delius says during potluck gatherings, we should be especially conscious of these food safety tips. A potluck is where different individuals make foods for a common event and share each other's meals. As these events sometimes feed multiple persons or families, one mistake can cause problems for many.

If you have any questions regarding food safety, you may contact your local county health department food safety office, or the State Food Safety Branch at (502) 564-7181.

Sick Leave Needs



Stephanie Perry of Finance is in need of donated sick leave. Stephanie is the niece of Garnett McRoberts in CFC's OHRM. To donate leave time, contact Garnett at 564-7770 Ext. 4145.

Janice Farler CFC/OTS is in need of donated sick leave. To donate leave time, contact Dona True at 573-7017 Ext.113.